

# Lunch 1

## APPETIZERS

### HONEYCRISP APPLE SALAD

bitter greens, radish, almonds, french feta, grain mustard vinaigrette

### FALAFEL

tahini sauce, hummus, pickled vegetables, pita

### MARINATED FLORIDA SHRIMP

heirloom tomato, fresh horseradish, dill

## ENTRÉES

### GRILLED FREE-RANGE CHICKEN

apricot, green olive salsa

### SPICED PORK LOIN

mango chutney, cilantro

### ROASTED EGGPLANT PANINI

arugula pesto, fontina

## DESSERT

### ETON MESS

broken meringue, berries, whipped cream

**MICHAEL**  
Schwartz  
**EVENTS**

catering &  
private parties

3 courses, served family-style

## Lunch 2

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### APPETIZERS

#### BUTTER LETTUCE SALAD

avocado, crushed hazelnuts, orange, shallot-hazelnut vinaigrette

#### BRAISED LEEKS

fourme d'ambert, garlic toasted walnuts, sherry vinaigrette

#### BEEF CARPACCIO

roasted cipollini onion, upland cress, garlic chips, truffle dressing

### ENTRÉES

#### BRAISED CHICKEN

apricots, green olives, herbed cous cous

#### SLOW ROASTED BERKSHIRE PORK SHOULDER

anson mills cheese grits, parsley sauce, pickled onions

#### CHARRED EGGPLANT

tahini sauce, za'atar, preserved meyer lemon, chickpeas

### DESSERTS

#### MEYER LEMON RICOTTA CAKE

macerated blueberries, crema

#### CHOCOLATE BOURBON TART

toasted meringue, candied pecans

**MICHAEL**  
Schwartz  
**EVENTS**

catering &  
private parties

3 courses, served family-style

## **Lunch 3**

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### **APPETIZERS**

**BEET & HEIRLOOM TOMATO SALAD**  
green beans, heart of palm, walnut vinaigrette, blue cheese

**ROASTED MARKET VEGETABLES**  
grains & seeds, tahini sauce, cilantro

**LOCAL FISH CEVICHE**  
citrus, shaved red onion, avocado, cilantro

### **ENTRÉES**

**GRILLED YELLOW JACK**  
fregola, orange, grilled red onion, green olive tapenade

**WHOLE ROASTED "POULET ROUGE" CHICKEN**  
pine nuts, currents, arugula, jus

**GRILLED LEG OF LAMB**  
salsa verde

### **SIDES**

**ROASTED FENNEL**  
orange, calabrian chiles

**ROASTED POTATOES**  
romesco, green onions

### **DESSERTS**

**SUNKEN CHOCOLATE SOUFFLÉ CAKE**  
coffee ice cream

**SEASONAL CROSTADA**  
crema

**MICHAEL**  
*Schwartz*  
**EVENTS**

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catering &  
private parties

3 courses, served family-style

## **Lunch 4**

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### **APPETIZER**

#### **BRAISED LEEKS**

fourme d'ambert, garlic toasted walnuts  
sherry vinaigrette

### **ENTRÉE**

#### **PAN ROASTED GROUPER**

wild mushroom conserva  
chickpeas, salsa verde

### **DESSERT**

#### **BUTTERMILK PANNA COTTA**

macerated berries, almond praline

**MICHAEL**  
Schwartz  
**EVENTS**

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catering &  
private parties

3 courses, served individually

## **Lunch 5**

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### **APPETIZER**

#### **TUNA CRUDO**

blood orange, preserved fennel, fresno chiles

### **SALAD**

#### **ROASTED BABY BEETS**

whipped robiola, pistachio, mache

### **MIDCOURSE**

#### **RICOTTA ANGOLOTTI**

black truffle, parmigiano nage

### **ENTRÉE**

#### **GRILLED NY STRIP**

whipped potato, charred escarole, capers, lemon

### **DESSERT**

#### **TURKISH COFFEE CRÈME CARAMEL**

toasted meringue, housemade toffee bark

**MICHAEL**  
*Schwartz*  
**EVENTS**

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catering &  
private parties

5 courses, served individually

# Supplements

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## RAW BAR

OYSTERS, CLAMS, SHRIMP, LOCAL FISH CEVICHE, ALASKAN KING CRAB  
classic mignonette, housemade cocktail sauce  
*add stone crab (seasonal)*

## OYSTERS

TODAY'S SELECTION  
classic mignonette

## FLORIDA STONE CRAB

(SEASONAL)  
green sambal & mustard sauce

## CAVIAR

AMERICAN STURGEON  
housemade latkes, crème fraîche

## SNACK COURSE

CLASSIC DEVEILED EGGS  
MARINATED OLIVES orange peel, fennel  
KIMCHI crushed peanuts  
CRISPY HOMINY chile, lime  
CHICKEN LIVER CROSTINI caramelized onions  
FALAFEL tahini sauce, pickled red onion  
CRISPY PIG EARS chile, lime  
SHRIMP TOAST "BANH MI"  
THICK CUT POTATO CHIPS pan fried onion dip

choose 3

## AMUSE BOUCHE

## INTERMEZZO

SHAVED BLACK TRUFFLES

**MICHAEL**  
*Schwartz*  
**EVENTS**

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catering &  
private parties

# Dessert Supplements

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## COOKIES & CONFECTIONS

CHOCOLATE CHUNK  
FUDGY WUDGY  
HOUSEMADE SNICKERS  
HOUSEMADE NUTTER BUTTER  
FILLED MINI DONUT  
HOUSEMADE OREO  
PEANUT BRITTLE  
HOUSEMADE MARSHMALLOW  
FRUIT GELÉE

## CAKES

CHOCOLATE FUDGE CARAMEL CAKE  
GINGER CARROT CAKE cream cheese frosting  
STRAWBERRY ANGEL FOOD CAKE  
PISTACHIO CREAM CAKE  
MEYER LEMON COCONUT CAKE

## SEASONAL COBBLER & MINI HANDMADE PIES

SPRING: RHUBARB, FLORIDA BLUEBERRY  
SUMMER: PEACH, NECTARINE, APRICOT, FIG  
FALL: APPLE, QUINCE, PEAR, CRANBERRY  
WINTER: STRAWBERRY

## POPSICLES

MILK CHOCOLATE FUDGESICLE  
ORANGE CREAMSICLE  
STRAWBERRY MINT

**MICHAEL**  
*Schwartz*  
**EVENTS**

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catering &  
private parties